

APPETIZERS

Arancini . . . 14

Two golden, crispy, homemade risotto balls rolled with raotating fillings. Served in a pink vodka cream sauce

Baked Meatball Parmigiana . . . 12

Extra large homemade meatball baked with mozzarella, San Marzano sauce & shaved Parmesan cheese

Sautéed Artichoke Hearts . . . 13

Artichoke hearts sautéed in a lemon-garlic, white wine sauce & baked with mozzarella cheese. Served over baby greens

Antipasto for Two . . . 18

Imported prosciutto, soppressata, provolone cheese, fresh mozzarella, artichoke hearts, roasted red peppers, vinegar peppers & green olives

Stuffed Mushrooms . . . 12

Large mushroom caps filled with a homemade Ritz cracker & mushroom filling

Bruschetta . . . 12

Diced Roma tomatoes, basil pesto & Parmesan served on a toasted onion focaccia with melted mozzarella

Eggplant Rollatini . . . 14

Sliced eggplant stuffed with fresh ricotta and baked with mozzarella cheese, San Marzano sauce & shaved parm

Caprese Salad . . . 14

Sliced Roma tomatoes layered with fresh mozzarella & over a basil pesto drizzled with EVOO & balsamic glaze

Chicken Carmine . . . 14

Baked 6oz chicken breast stuffed with fig & feta and wrapped in prosciutto. Served in a cream sauce then finished with balsamic glaze

Venetian Chicken Wings . . . 11

Six chicken wings & drumlettes tossed in a homemade spicy garlic sauce

ENTRÉES

Served with your choice of penne, angel hair, linguini, or fresh fusilli+\$1

CHICKEN - 26

VEAL - 29

SHRIMP - 27

Marsala -Fresh mushrooms & prosciutto sautéed in a marsala wine sauce

Limone -Artichokes & capers sautéed in a white wine lemon sauce

Parmigiana -Melted mozzarella, San Marzano plum tomato sauce, and shaved parmesan cheese

Eccitable -Baby spinach, mushrooms, & hot cherry peppers sautéed in white wine lemon sauce

Saltimbocca -Mushrooms and sage sautéed in a marsala wine sauce topped with prosciutto & fresh mozzarella

Broccoli & Pasta -Broccoli florets sautéed in your choice of a garlic white wine or alfredo sauce

Cacciatore -Fresh onions, mushrooms, and green peppers sautéed in a San Marzano plum tomato sauce

Piccata -Fresh mushrooms and capers sautéed in a lemon white wine sauce

Romano -Fire-roasted peppers, red onions, and green peppers sautéed marsala wine sauce andgrated romano

Pasta available on the side with red sauce or same sauce only. Sauce substitutions to alfredo, fra diavolo, vodka, or lemon - \$4
Pasta substitutions to vegetable, ricotta gnocchi, tri-colored tortellini, fettuccini, or pappardelle - \$4

SEAFOOD

Frutti Di Mare . . . 40

Haddock, grilled swordfish, sea bass, scallops, shrimp, littlenecks & mussels in choice of white wine lemon, plum tomato, or red fra diavolo sauce. Served over pasta

Baked Haddock with Scallops or Shrimp...35

Fresh Atlantic haddock topped with shrimp, scallops, or both & baked golden brown with buttery Ritz crackers. Served with pasta, broccoli, roasted potatoes, asparagus, spicy zucchini, or spinach risotto.

Littlenecks over Linguini . . . 28

Fresh littlenecks & baby clams simmered in your choice of plum tomato or white wine sauce with sautéed onions.

Pan Seared Scallops . . . 32

Five pan-seared sea scallops over a mushroom-parmesan risotto with prosciutto. Drizzled with a balsamic reduction

Shrimp Scampi . . . 28

Gulf shrimp sautéed in a buttery, lemon-garlic white wine sauce & fresh tomatoes. Served over your choice of pasta

Pescatore Fra Diavolo . . . 33

Scallops & shrimp sautéed in spicy white wine lemon sauce with fire-roasted peppers, sliced cherry peppers& baby spinach. Served over pasta

Pan Seared Salmon . . . 32

Fresh Atlantic Salmon served with grape tomatoes in a lemon-caper sauce. Served over arugula

Lazy Man’s Lobster Pie . . . 38

7oz of Maine lobster meat including tails, knuckles & claws mixed with Ritz crackers & baked golden brown. Served with pasta, broccoli, roasted potatoes, asparagus, spicy zucchini, or spinach risotto.

Haddock Puttanesca . . . 33

Fresh Atlantic haddock served with artichoke hearts, capers, and black olives simmered in a San Marzano tomato sauce. Served over pasta

Chilean Sea Bass . . . 34

Baked Chilean Sea Bass served over sautéed asparagus in a creamy brandy dijon sauce

Please inform your server if you or anyone in your party has a food allergy prior to ordering

HOUSE SPECIALTIES & FRESH PASTA

Braised Pappardelle Ragu . . . 27

Slow-braised beef & pork in savory cabernet demi-glace.
Tossed with fresh pappardelle pasta & a touch of
San Marzano tomato sauce

Vodka Chicken . . . 29

Pan-seared chicken medallions served in pink
vodka sauce & tossed with fresh pappardelle pasta

Braised Short Ribs . . . 29

Beef short ribs slow-cooked in a cabernet demi-glace.
Served over parmesan & mushroom risotto

Grilled Chicken Risotto . . . 27

Two 6 oz marinated and sliced grilled chicken
breast, fresh mushrooms, & chopped asparagus
folded into parmesan risotto

Grilled Chicken with Creamy Pesto . . . 29

Fresh marinated and sliced grilled chicken
breast, fresh fettuccine tossed in a creamy pesto
sauce of fresh basil, toasted pine nuts, & garlic

Fusilli Ultimo . . . 30

Chicken, veal, & shrimp sauteed in a white wine sauce
with red roasted peppers, sliced cherry peppers, &
rosemary. Served over fresh fusilli

Chicken Braciolettini. . . 29

Breaded chicken breast stuffed with prosciutto,
mozzarella, and a pesto of sun-dried tomatoes, basil, &
garlic. Served in port wine cream sauced w/sliced
mushrooms & served over pasta

Grilled Chicken & Raspberry Salad . . . 29

Two 4 oz marinated chicken breasts served over
arugula, feta cheese, fresh raspberries, candied walnuts,
& homemade raspberry balsamic dressing

Chicken or Shrimp Fra Diavolo . . . 28

Pan-seared chicken medallions or shrimp sautéed in
a plum tomato sauce with cherry peppers.
Folded into a parmesan risotto or over pasta.

Tortellini Al Forno . . . 26

Fresh tri-colored tortellini tossed in a port wine,
basil cream sauce baked with mozzarella cheese

Fresco Risotto . . . 24

Sliced zucchini, broccoli, asparagus, baby spinach,
mushrooms, red peppers, & shallots lightly sautéed
& folded into a parmesan risotto

Classic Fettuccine Alfredo . . . 25

Fresh egg fettuccine tossed with our
homemade alfredo sauce & parmesan cheese

Six Cheese Ravioli . . . 24

Fresh, jumbo raviolis stuffed with 6 imported cheeses.
Tossed with a San Marzano tomato sauce

Lobster Ravioli . . . 36

Large ravioli stuffed with 100% real lobster &
served in a lobster & baby spinach cream sauce

Eggplant Parmigiana . . . 24

Skinless, battered eggplant baked with a plum
tomato sauce, mozzarella, & parmesan cheese.
Served with choice of pasta

Gnocchi Al Forno . . . 26

Fresh ricotta gnocchi tossed in a marinara sauce with
ricotta cheese, fresh basil, extra virgin olive oil, &
romano cheese. Baked with fresh mozzarella

Mushroom Ravioli . . . 26

Fresh striped wild mushroom ravioli served in a cream
sauce with a touch of brandy & fresh sliced mushrooms

STEAKS & CHOPS

16 oz Prime Sirloin . . . 46

Served with choice of pasta, sauteed broccoli,
asparagus, parmesan risotto, or roasted potatoes

10 oz Prime, Center Cut, Filet Mignon . . . 49

Served with choice of pasta, sauteed broccoli,
asparagus, parmesan risotto, or roasted potatoes

22 oz Tomahawk Bone-In Ribeye . . . 49

Served with sauteed onions & choice of pasta, sauteed
broccoli, asparagus, parmesan risotto, or roasted potatoes

Two 8 oz Pork Chops . . . 34

Two center-cut pork chops served over vinegar peppers,
potatoes, & onions in a garlic white wine sauce

14 oz Stuffed Veal Chop . . . 48

Center-cut veal chop stuffed with prosciutto, fire
roasted peppers, baby spinach, & mozzarella cheese.
Served with choice of pasta, sauteed broccoli,
asparagus, parmesan risotto, or roasted potatoes

Add our signature balsamic & vanilla bean reduction sauce to any steak. . . 2

SIDES . . . 8

Garden Salad - Sauteed Broccoli - Asparagus - Spinach Risotto
Spicy Zucchini - Roasted Potatoes - Pasta & San Marzano Sauce

Complimentary bread and oil will served per request.
To keep our menus free from contaminates, bread will be served after dinner menus are collected.

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